



## **MEDIA ADVISORY 21ST THEATER SUSTAINMENT COMMAND**

---

**Public Affairs Office, Unit # 23203, APO AE 09263  
Phone: DSN 484-8184 or Commercial in Germany: 49(0)631-413-8184**

### **FIRST IN SUPPORT**

**For Immediate Release: # 2009-12-10-01**

**Contact:**

**Date: 10 December 2009**

**Lt. Col. Anna Friederich-Maggard  
Public Affairs Officer  
[anna.friederichmaggard@us.army.mil](mailto:anna.friederichmaggard@us.army.mil)  
Commercial: (0631) 413-8184  
DSN: (314) 484-8184**

### **21st Theater Sustainment Command's top cooks prepare to take on Army's best**

By Frank Sanchez III, 21st TSC Public Affairs Office



**SPC AMANDA RIGDON**

Pfc. Matthew Hendricks, a food service specialist with the 28th Transportation Battalion, practices his knife skills in preparation for the 34th Annual U.S. Army Culinary Arts Competition. Hendricks was named U.S. Army Europe junior chef of the year and will compete in five events at the Army competition in Virginia in March.

**KAISERSLAUTERN, Germany – Four**

Soldier-chefs from the 21st Theater

Sustainment Command are sharpening their

knives and their cooking skills to compete

alongside the best military culinary

professionals from all over the world at the [34th](#)

[Annual U.S. Army Culinary Arts Competition](#)

scheduled for March 12-13 at Fort Lee, Va.

The four Army cooks were selected from more than 150 food service professionals to represent the 21st TSC. These four Soldiers will be combining talents with eight other food service specialists from across Europe to make up the 12-member culinary arts team of the U.S. Army Europe. The 21st TSC makes up a third of the team and will play a vital role in team USAREUR's quest to win the competition's centerpiece event "Installation of the Year."

"My goal for this competition is trying to win gold in five different events, but the biggest goal is for us to bring home the installation of the year. That is what we are all gunning for," said Pfc. Matthew Hendricks, USAREUR junior chef of the year, who is assigned to the 28th Transportation Battalion, 18th Military Police Brigade in Mannheim.

The USAREUR culinary team will prepare by traveling to Fort Pickett, Va., in February and begin training for 30 days solely for the competition in March. The team members will be placed into their perspective categories and start working on cooking techniques.

"I want these Soldiers to walk away with more knowledge than they came with. Unity, working together and being satisfied with what they have done is all I can ask," said Sgt. 1st Class Leonardo Alvarez, the chief food operations sergeant for the 21st TSC and the USAREUR culinary arts team manager. "Winning is great, but coming together as a team is more important. We want Soldiers to know more about their craft. If they bring this knowledge back with them then we have already won."

The culinary arts competition features food service professionals from the Army, Marine Corps, Navy, Air Force and Coast Guard. The competition will feature more than 40 categories on everything from culinary knowledge to ice art.

The Soldiers representing the 21st TSC on the USAREUR culinary arts team are Sgt. Joseph Dinuzzo, 54th Engineer Battalion, Bamberg; Sgt. Kevin Auvil, 15th Engineer Battalion, Schweinfurt; Pfc. Matthew Hendricks, 28th Transportation Battalion, Mannheim; and Pfc. William Krull, 28th Transportation Battalion, Bamberg.

### ***Bookmark & Share***

- **Delicious**
- **Digg**
- **Facebook**
- **MySpace**
- **Yahoo Buzz**
- See All...
- **Delicious**
- **Digg**
- **Diigo**
- **Facebook**
- **FriendFeed**
- **Google Bookmarks**
- **LinkedIn**
- **Live**
- **Mixx**
- **myAOL**
- **MySpace**

- **Newsvine**
- **Reddit**
- **StumbleUpon**
- **Technorati**
- **Twitter**
- **Yahoo Buzz**